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WOMAN

AND

HER SLAVE

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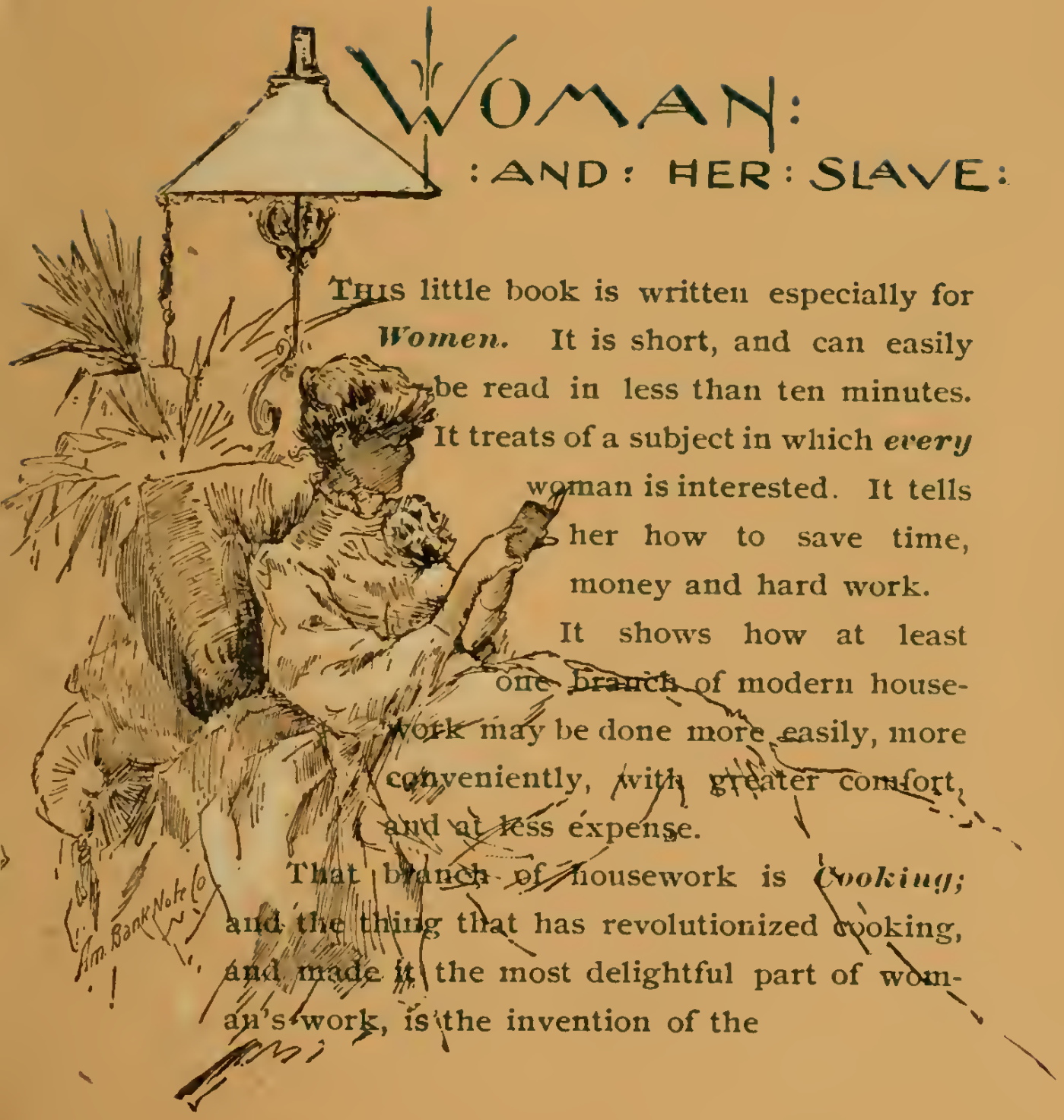


WOMAN:
:AND: HER: SLAVE:

THIS little book is written especially for *Women.* It is short, and can easily be read in less than ten minutes. It treats of a subject in which *every* woman is interested. It tells her how to save time, money and hard work.

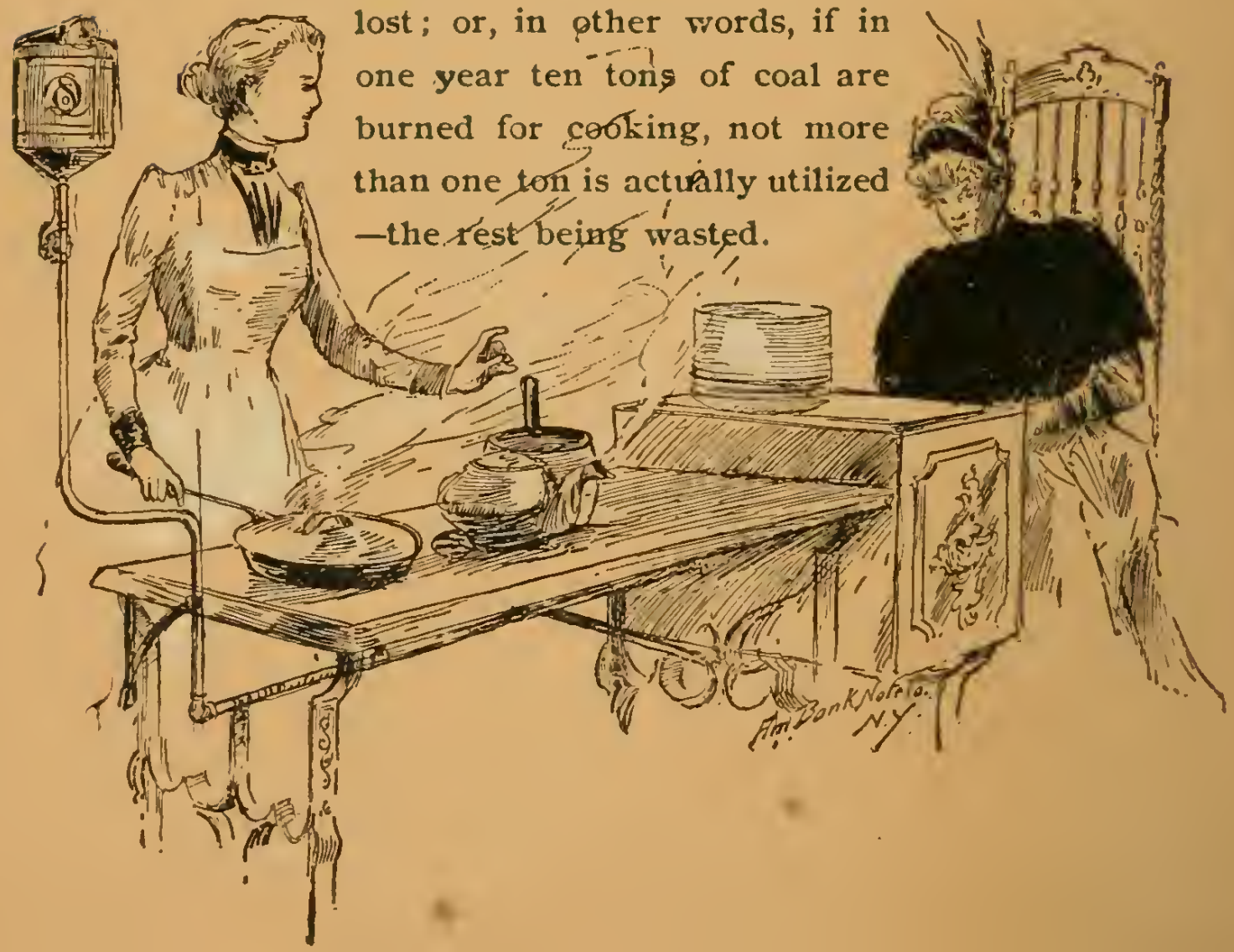
It shows how at least one branch of modern housework may be done more easily, more conveniently, with greater comfort, and at less expense.

That branch of housework is *Cooking;* and the thing that has revolutionized cooking, and made it the most delightful part of woman's work, is the invention of the

Vapor Stove.

Every woman should gladly listen to a short account of what a Vapor Stove is and what it does; she can then buy one or not as she prefers, but she will be able to decide intelligently.

Economy in the kitchen should begin at the point where waste is greatest. That point is the cook's fire. Science asserts, and experience has proved that by far the greater part of the heat produced by the modern cook stove is totally lost; or, in other words, if in one year ten tons of coal are burned for cooking, not more than one ton is actually utilized —the rest being wasted.



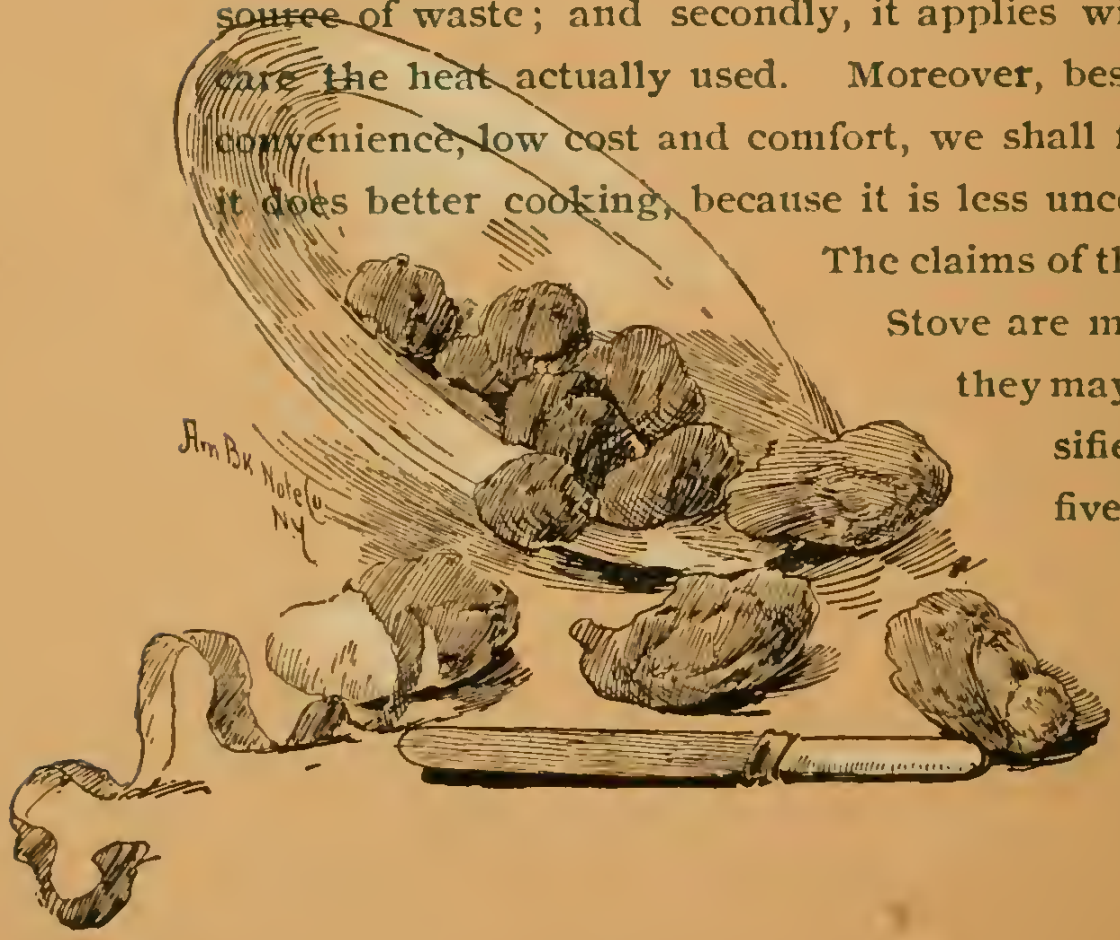
This waste of fuel in a coal stove can be traced to many causes. Some of them are unavoidable,—such as the long time of waiting until there is heat enough for cooking, but during which time combustion goes on; the impossibility of quickly stopping that combustion when the cooking is finished; as well as the great and constant loss of heat up the chimney, and into the room, from not being able to use it all as fast as it is made.

Then there is the waste of fuel from avoidable causes,—forgetfulness, ignorance and the many other qualities which mark the wasteful cook who uses two tons of coal where one would easily answer.

It is not too much to hope that the use of the unimproved and unimprovable kitchen stove is nearing its end, and that the cooking of the twentieth century will be done on a better plan, with less waste, with greater comfort, in less time and with surer results.

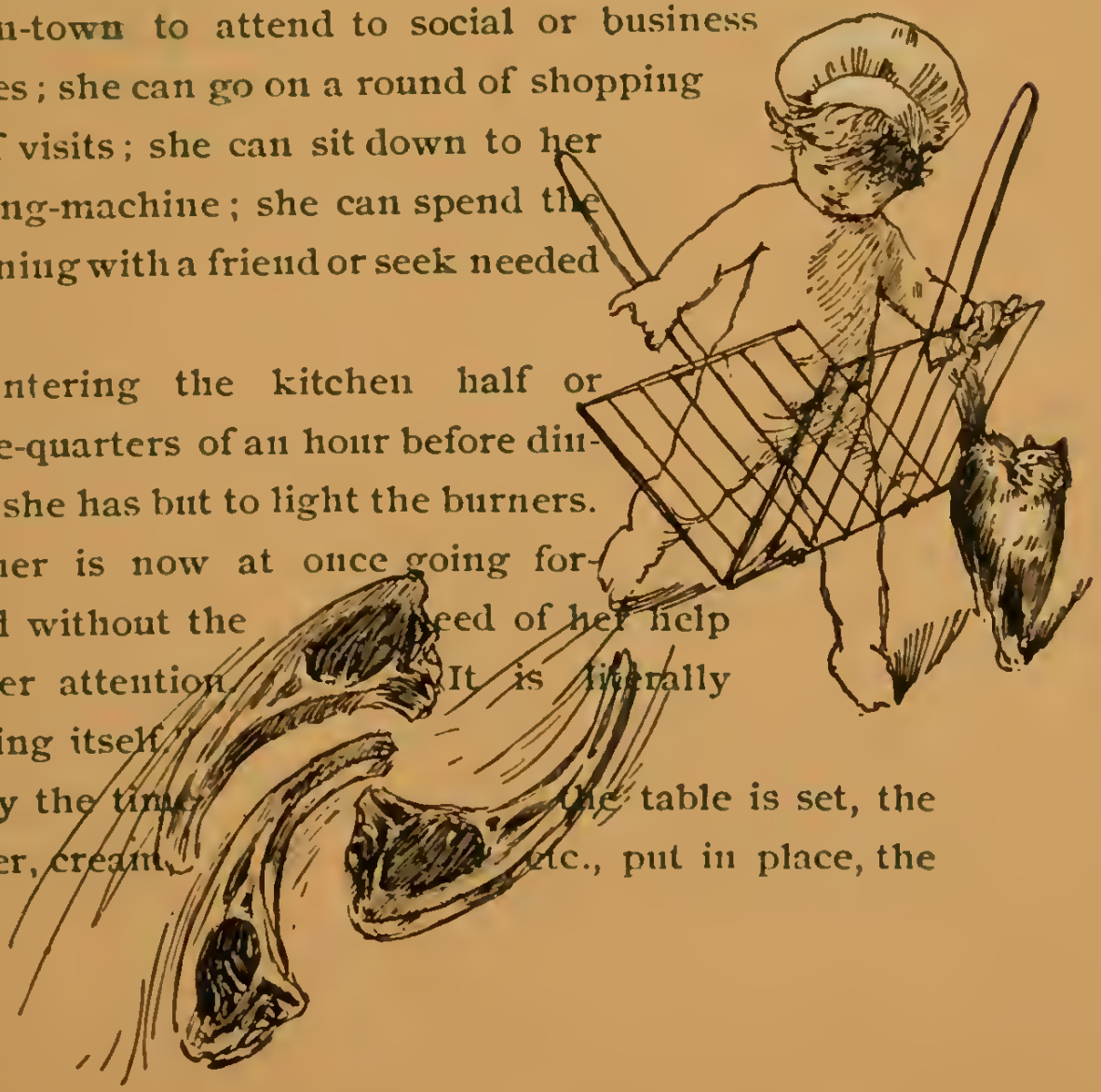
To command heat, to produce it in a moment, to regulate its quantity at will, to concentrate it upon one point (reducing radiation to the smallest amount), and finally to banish it instantly, is to lower the expense of the kitchen fire to one-third its present cost, and to increase the comfort of the kitchen itself three-fold. This is the problem to be solved, and the certain, scientific and only solution is the ***Vapor Stove.***

Its work is two-fold. First, it stops almost every source of waste; and secondly, it applies with great care the heat actually used. Moreover, besides the convenience, low cost and comfort, we shall find that it does better cooking, because it is less uncertain.



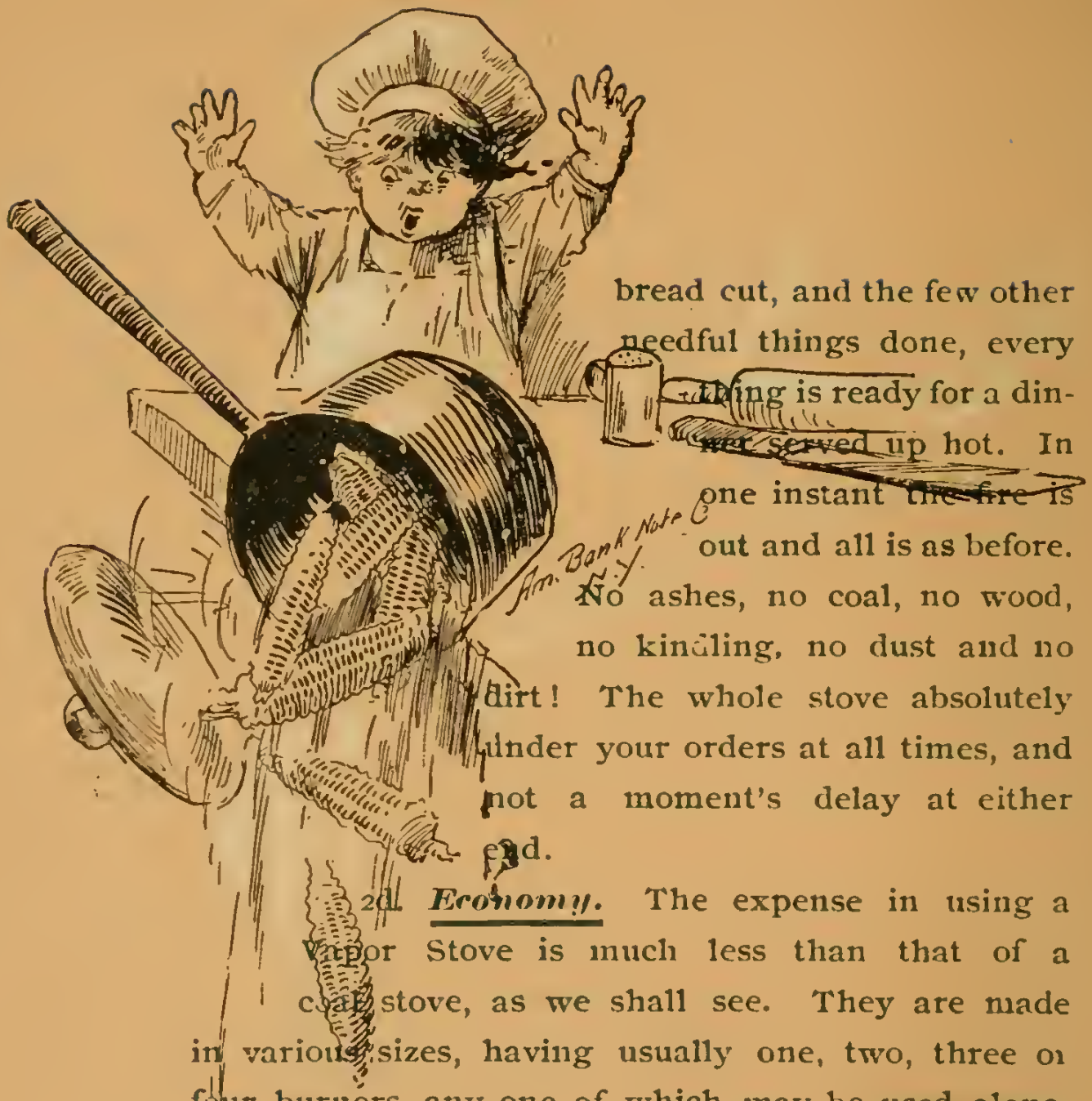
The claims of the Vapor Stove are many, but they may be classified under five heads:

1st. ***Convenience.*** With a Vapor Stove the long preparation for cooking and the after effects of the fire are wholly avoided. Arrange everything in the morning for the noon meal; the potatoes washed and in the oven, the meat ready to boil or roast, the vegetables prepared on top of the stove,—now the mistress can leave the kitchen for hours. She can go down-town to attend to social or business duties; she can go on a round of shopping or of visits; she can sit down to her sewing-machine; she can spend the morning with a friend or seek needed rest.



Entering the kitchen half or three-quarters of an hour before dinner, she has but to light the burners. Dinner is now at once going forward without the need of her help or her attention. It is literally "doing itself."

By the time the table is set, the butter, cream, etc., put in place, the



bread cut, and the few other needful things done, every thing is ready for a dinner served up hot. In one instant the fire is out and all is as before. No ashes, no coal, no wood, no kindling, no dust and no dirt! The whole stove absolutely under your orders at all times, and not a moment's delay at either end.

2d. ***Economy.*** The expense in using a Vapor Stove is much less than that of a coal stove, as we shall see. They are made in various sizes, having usually one, two, three or four burners, any one of which may be used alone, or all together, as desired. Each burner costs less than one cent per hour. The total cost, then, of a large sized Vapor Stove, with all the burners at highest heat, is less than four cents an hour. The price of coal varies widely in different parts of the country,

but in most places where this circular will be read it is safe to say that this cost is far below that of an ordinary coal stove, in full operation, for the same length of time.

But even this is not all the saving, for one hour's work with a Vapor Stove is equal to fully two-and-a-half hour's work with a coal stove, as the Vapor Stove is at its highest heat in a moment, and is started and stopped instantly; while the coal stove needs at least three-quarters of an hour to reach its fullest power, and as much more time for the fire to go out (and waste to cease) after the cooking is finished.

A large Vapor Stove, therefore, costs about one-half of one-half (that is, one-fourth) as much as a small coal cooking stove, to do the same amount of work.

And this is simply the economy of *fuel alone,* and takes no account of the great saving of labor, as well as the saving of *sixty per cent.* of the time employed.

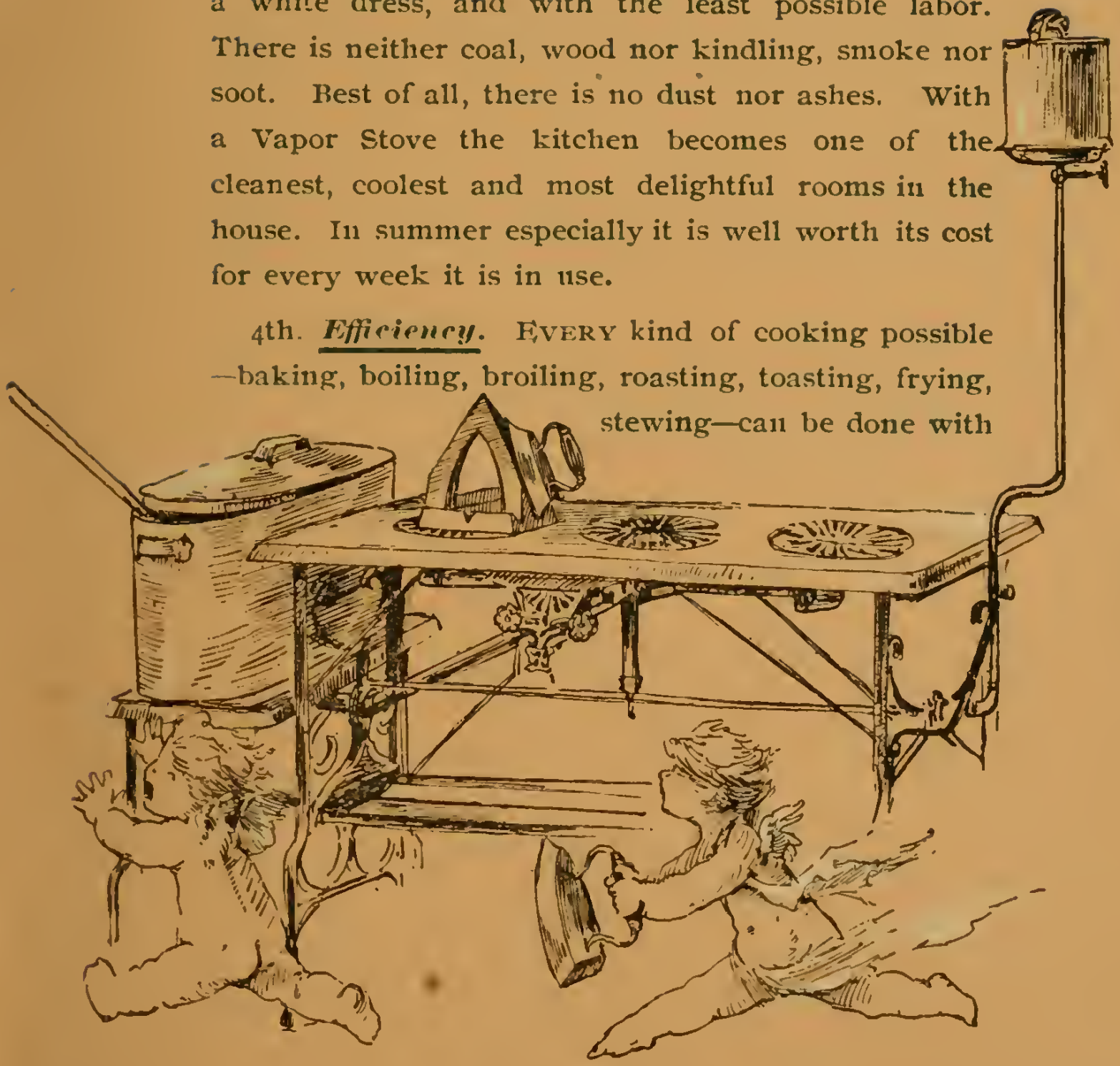
Then, too, the first cost of the Vapor Stove itself (which will last a life-time) is much less than the first cost of the coal stove. Besides, there are no lids to warp and break, no stove-linings or fire-brick to be burned out and replaced every year or two. It is much easier to keep clean, and it is more ornamental. It takes less space, and, being very light and having no smoke-pipes, it can readily be moved to any part of the room or the house.

3d. ***Comfort.*** It is a delight, as every woman knows, to go into a perfectly cool, clean kitchen, and begin work with a stove that in a few moments has reached the boiling and roasting point, and that during all the time of its use, radiates almost no heat, and does not, on the average, raise the kitchen thermometer five degrees in a day.

Washing and ironing day is robbed of half its terrors; for, instead of a raging fire in stove or range, kept up for hours until the whole house is heated, a single burner under the boiler and another under the little flat-iron heater, will do just as much work, and hardly be felt ten feet away.

A dinner can thus be cooked by the mistress in a white dress, and with the least possible labor. There is neither coal, wood nor kindling, smoke nor soot. Best of all, there is no dust nor ashes. With a Vapor Stove the kitchen becomes one of the cleanest, coolest and most delightful rooms in the house. In summer especially it is well worth its cost for every week it is in use.

4th. ***Efficiency.*** EVERY kind of cooking possible —baking, boiling, broiling, roasting, toasting, frying, stewing—can be done with



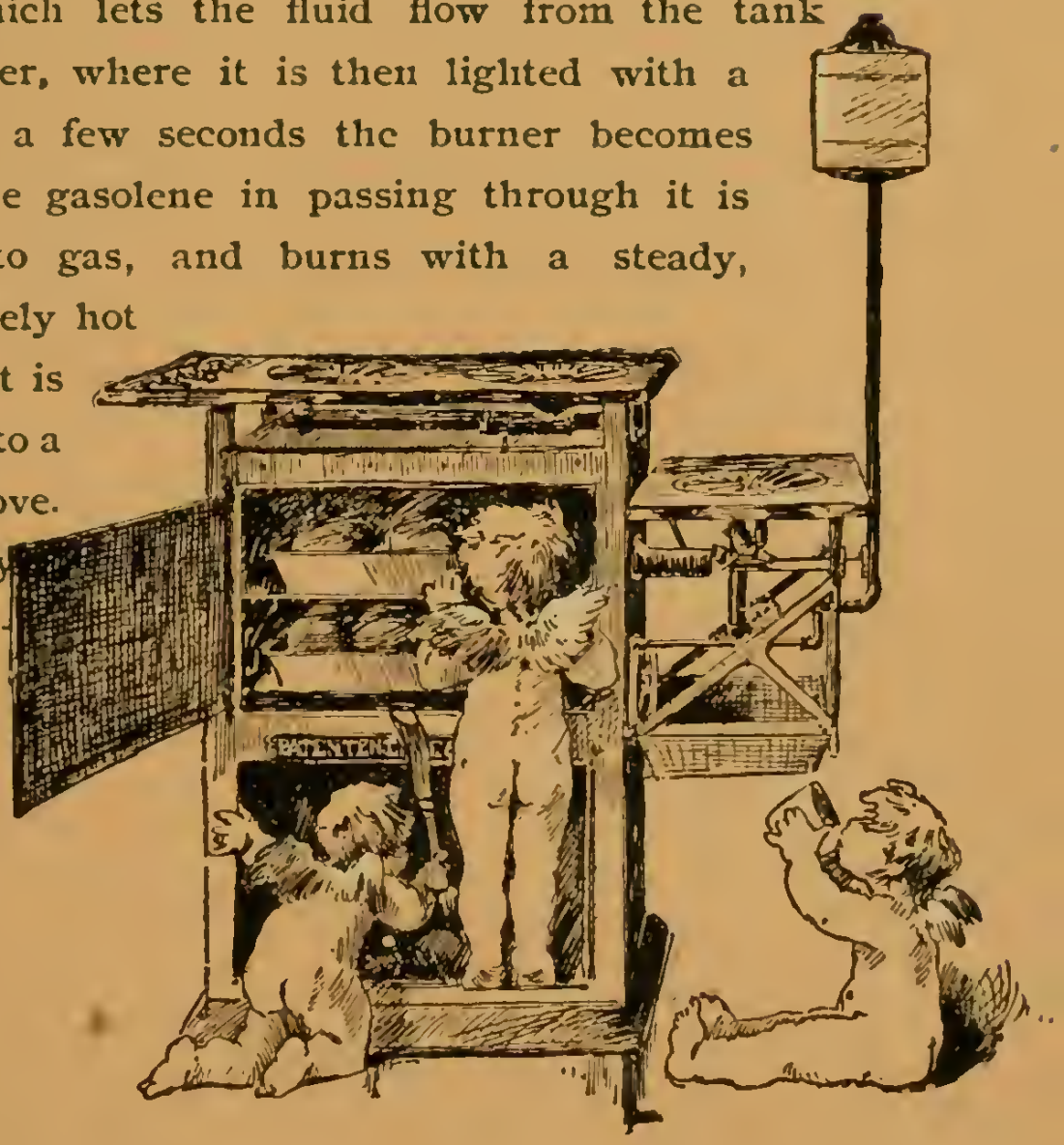
a Vapor Stove, and usually much better than with any other. The full flame is clear, pure and very hot. Yet one burner, or all, can be turned down to any desired heat, and kept at just that point for hours, without change and without attention.

The miserable uncertainty of the coal fire (too hot one moment and a little later too cold) is never a source of trouble with gasolene for a fuel. You know exactly what your fire is; and, just as you command its appearance or disappearance, so do you regulate its volume and intensity to the minutest degree.

In a word, you have done away with all the uncertainty which otherwise attends the results of cooking.

Such a source of relief and pleasure will this become that soon you will wish to do all the cooking by this means in winter as well as in summer—the kitchen being warmed by the old coal stove, or by a small cheap heater which can be easily removed in the spring.

5th. ***Safety.*** A Vapor Stove is so simple and so easy to handle that even a child can safely use it. It needs little care, less knowledge, and no skill whatever. The gasolene is contained in a small tank which is joined to the stove by a few feet of pipe. All that is needed to start the fire is to turn a valve, which lets the fluid flow from the tank to the burner, where it is then lighted with a match. In a few seconds the burner becomes hot, and the gasolene in passing through it is changed into gas, and burns with a steady, pure, intensely hot flame. That is all there is to a Vapor Stove. It is perfectly simple—simply perfect.



It needs much less care than a common coal stove, and, properly handled, is no more dangerous. The careless use of matches and kerosene lamps has started many a conflagration, but no reader of this pamphlet has ever done away with either of them for this cause. Neither should any one hesitate to use a Vapor Stove for the same mistaken reason.

If you have the slightest question in your own mind of the truth of what you have read, just see one in actual use, and your doubts will vanish in a moment. All that is asked of the reader is to look into this matter for herself.

For years the public has been demanding something better than the antiquated coal or wood stove. Experiments without number have been tried, and the oil stove marked one stage of growth. This, though a long step in the right direction, proved a disappointment, and fell far short of what was needed.

Next comes the Vapor Stove (or Gasolene Stove, as it is also called) which has shown itself to be as far ahead of the oil stove as that was ahead of the coal stove, and it is rapidly taking the place of both wherever it has had a trial.

More than one hundred thousand of these stoves are sold in the West every year, and there are over a million in use in this country to-day. The introduction of a single one into a town is always followed by a demand for many more. It is popular just as soon as it becomes known. It sells itself.

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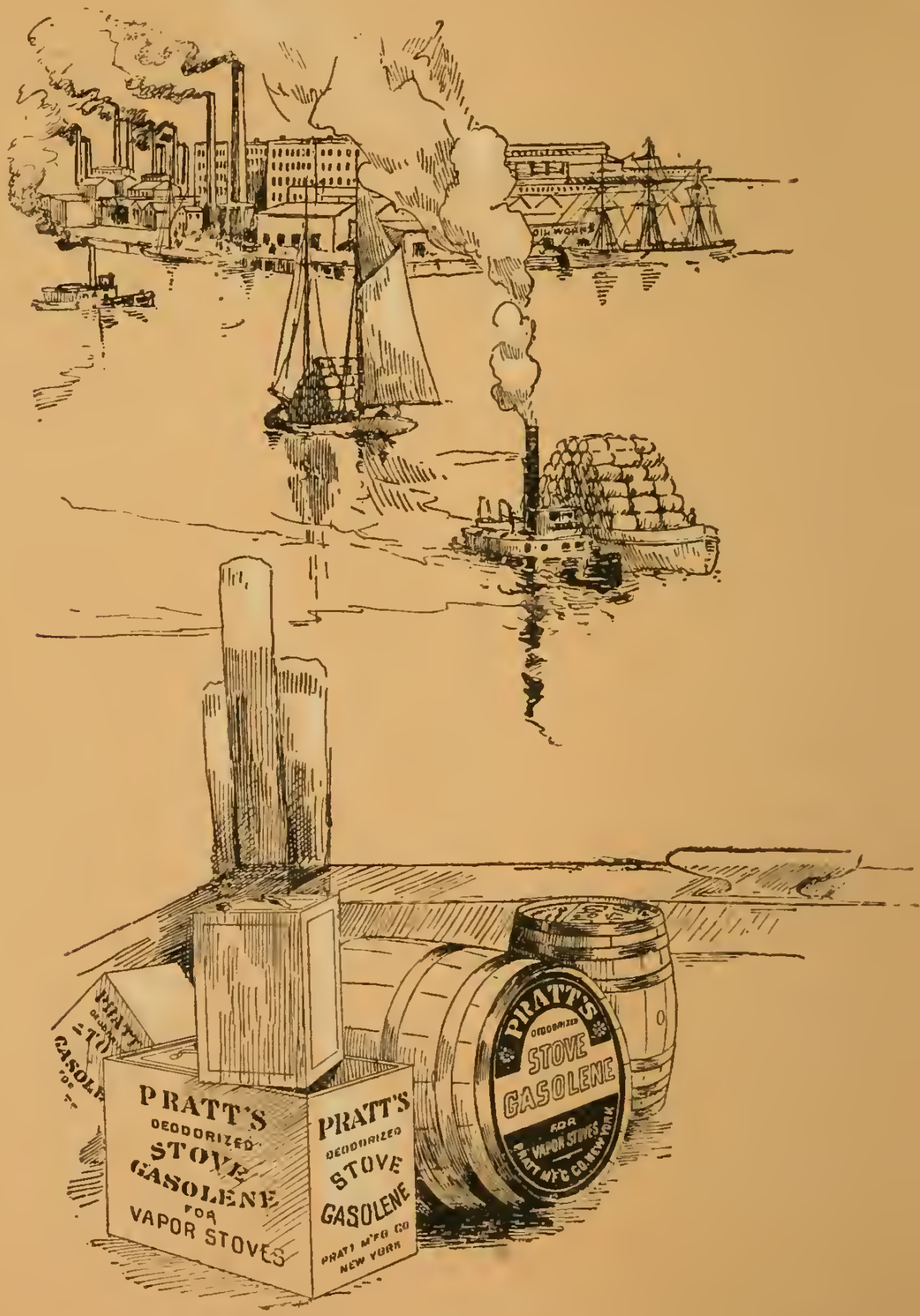
Reader, *you* will surely want a Vapor Stove if you will take the trouble to see one in operation. Do not neglect any opportunity to learn more about this—the coming Cook Stove of the next generation.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Although we do not make or sell Vapor Stoves, we shall be pleased to give further information to any who may desire it, either by letter or by illustrated catalogues.

If you have any difficulty in obtaining the proper grade of gasolene in your locality, we will see that the goods are supplied in large or small quantity direct from here or through some dealer in your vicinity.

All letters of inquiry on this subject will receive our careful attention and prompt reply.

PRATT MANUFACTURING COMPANY,

26 BROADWAY, NEW YORK.

PROPRIETORS "PRATT'S ASTRAL OIL."

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